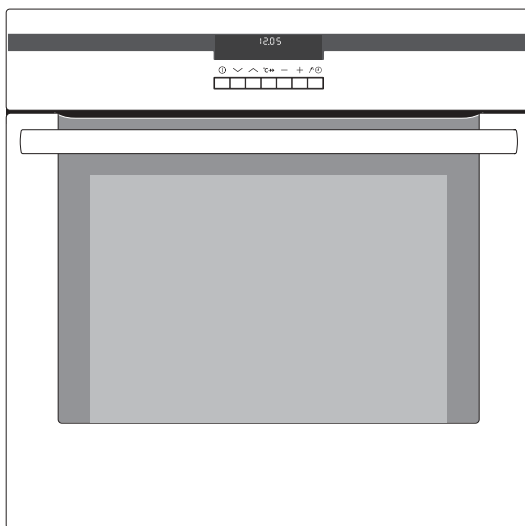


COMPETENCE B8871-4

Built-In Electric Oven

User information



Dear Customer,

Please read this user information carefully and keep it to refer to later.
Please pass the user information on to any future owner of the appliance.

The following symbols are used in the text:



Safety instructions

Warning! Information that affects your personal safety.

Important! Information that prevents damage to the appliance.



Useful tips and hints



Environmental information

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Operating Instructions

Safety instructions

- CE** This appliance conforms with the following EU Directives:
- 73/23/EEC dated 19.02.1973 Low Voltage Directive
 - 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
 - 93/68/EEC dated 22.07.1993 CE Marking Directive

Electrical safety

- This appliance must be connected by a **qualified electrician** only.
- In the event of a fault or damage to the appliance: take the fuses out or switch off.
- **Repairs** to the appliance must **only be carried out by qualified service engineers**. Considerable danger may result from improper repairs. If repairs become necessary, please contact your local Service Force Centre.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, frying and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with hot rings or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

How to avoid damage to the appliance

- Do not line the oven with aluminium foil and do not place baking trays, pots, etc. on the oven floor, as the heat that builds up will damage the oven enamel.
- Fruit juices dripping from the baking tray will leave stains, which you will not be able to remove. For very moist cakes, use a deep tray.
- Do not put any strain on the oven door when open.
- Never pour water directly into the oven when it is hot. This could cause damage to the enamel and discoloration.
- Rough handling, especially around the edges of the front panel, can cause the glass to break.
- Do not store any flammable materials inside the oven. These could ignite when the oven is switched on.
- Do not store any moist foods inside the oven. This could damage the oven enamel.

Disposal



Packaging material

The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.



Old appliance

Please dispose of your old appliance in line with the guidelines for disposal in your area.

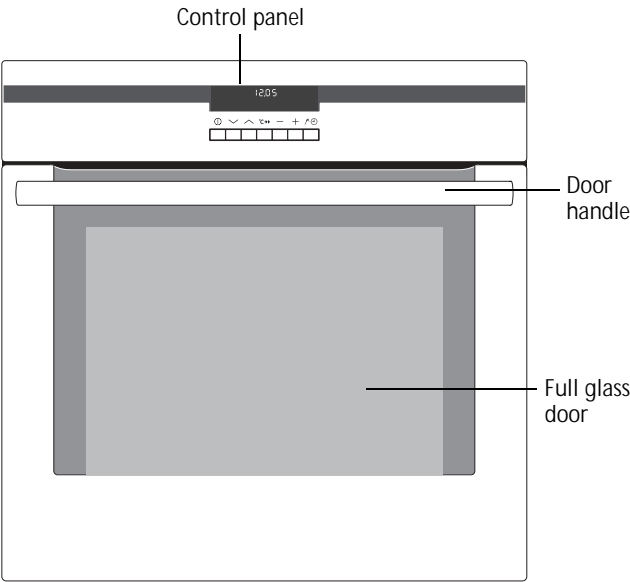


Warning: Before disposing of old appliances please make them inoperable so that they cannot be a source of danger.

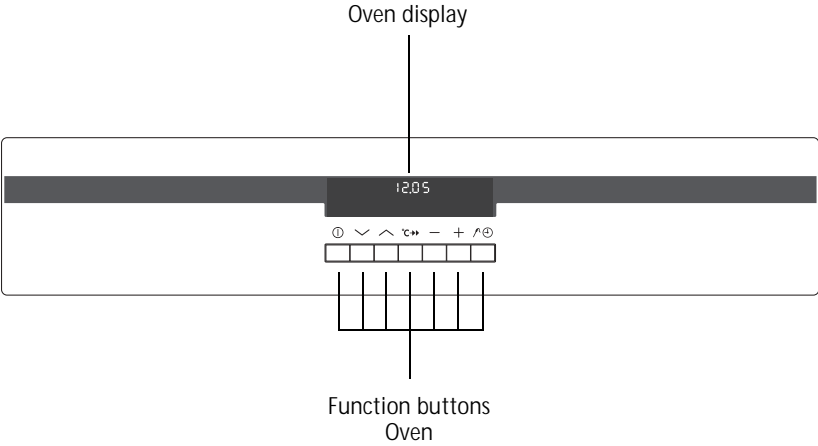
To do this, disconnect the appliance from the mains supply and remove the mains cable from the appliance.

Description of the Appliance

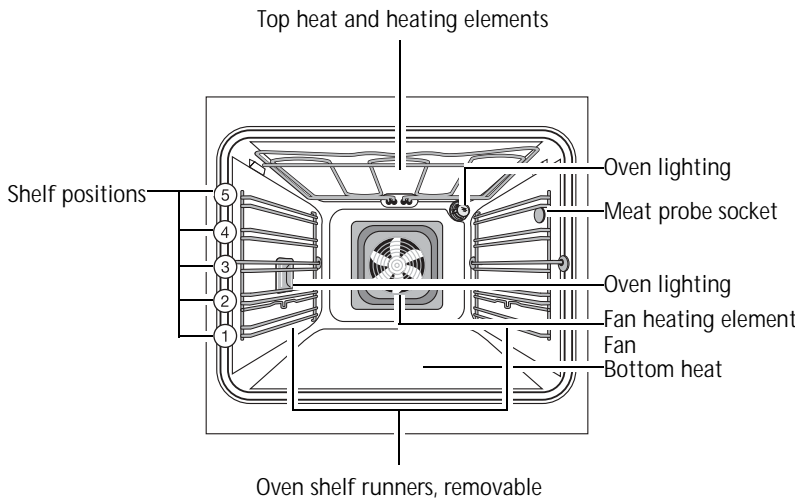
General Overview



Control Panel



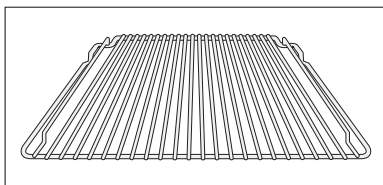
Oven Features



Oven Accessories

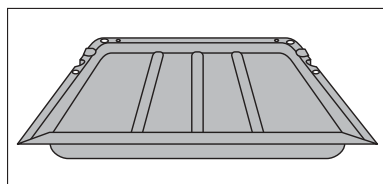
Combination shelf

For dishes, cake tins, items for roasting and grilling.



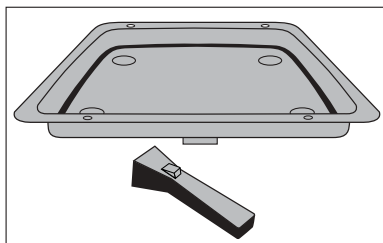
Baking Shelf

For baking or for collecting fat



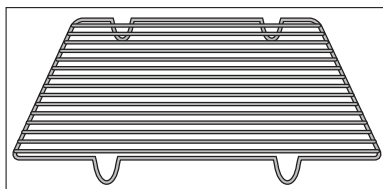
Grill pan with handle

Support for the grill tray as a collecting vessel for fat



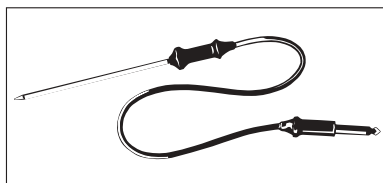
Grill tray

Insert for the grill pan for grilling smaller amounts of food



Meat probe


For determining exactly how far joints of meat are cooked








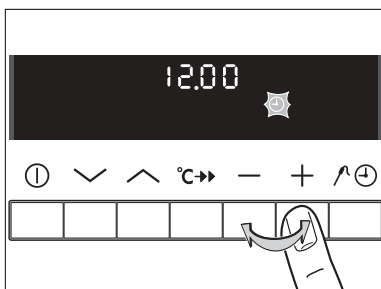
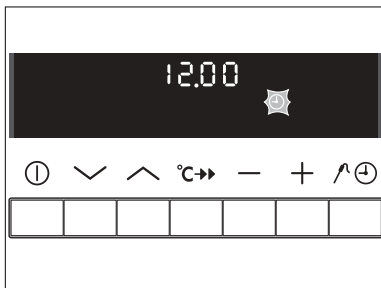
Before using for the first time

Setting the Time

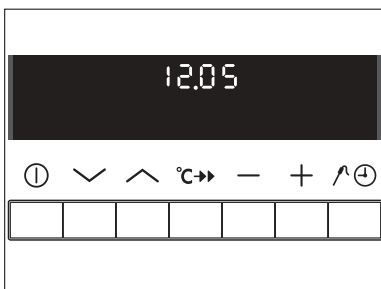
i The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, Time  flashes automatically.



1. To change a time that has already been set, first press the On/Off button . Then press the Select  button repeatedly until Time  flashes.
2. Using the  or  button, set the current time.



After approx. 5 seconds, the clock stops flashing and the clock displays the time of day set.



The appliance is now ready to use.

i The time can only be modified, if the child safety device is deactivated, neither of the clock functions Cook time  or End time  nor any oven functions are set.

Initial cleaning


Clean the oven before using it for the first time.



Important: Do not use caustic or abrasive cleaning agents! These can damage the oven surfaces.

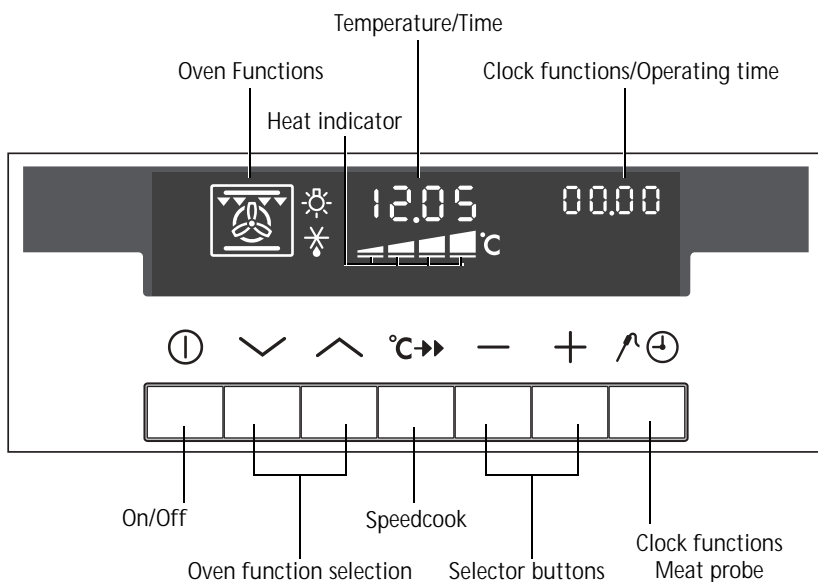


For the metal surfaces, use commercially available cleaning agents.





1. Turn the oven function switch to oven lighting .
2. Remove all oven accessories, and clean them with warm water and a scouring agent.
3. Wash the oven in the same way, and wipe dry.
4. Wipe the front of the appliance with a damp cloth.

Operating the Oven


The Electronic Oven Control





General instructions

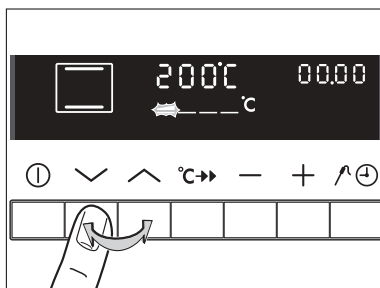
- Always switch the appliance on first by pressing the On/Off button.
- When the selected function is lit, the oven begins to heat up or the time set begins to count down.
- The Operating time display shows how long the oven has been operating. This display can only be seen if none of the clock functions Countdown , Cook time  or End time  are set.
- The oven light is switched on as soon as an oven function is selected.
- When the selected temperature is reached, an audible signal sounds.
- Switch off the oven using the On/Off  button.

Selecting the oven function

1. Switch on the appliance with the On/Off  button.

2. Press the  or  button repeatedly until the desired oven function appears.

- A suggested temperature appears on the temperature display.
- If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.

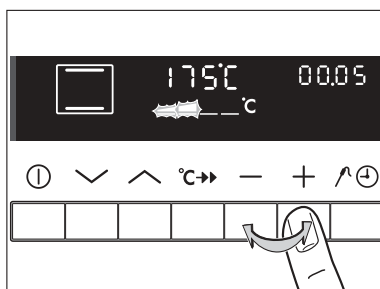


The oven function can be changed while the oven is working.



Changing the oven temperature

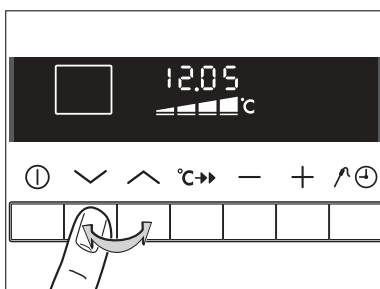
Press the **+** or **-** button, to raise or lower the temperature.

The setting changes in steps of 5 °C.




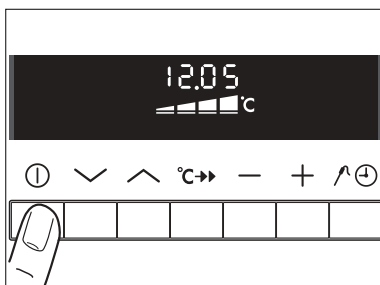
Switching off the oven function

To switch off the oven, press  or  button repeatedly until no oven function is displayed any more.



Switching off the oven

Switch off the appliance using the On/Off  button.





Cooling fan

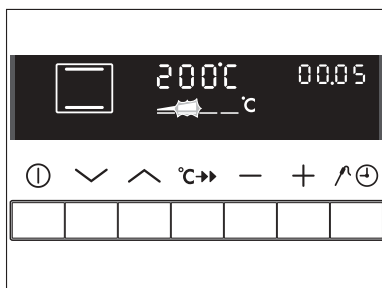
When the oven is switched on, the fan comes on automatically to keep the surfaces of the appliance cool. When the oven is switched off, the fan continues to operate to cool the appliance down, then switches itself off.



Heat indicator

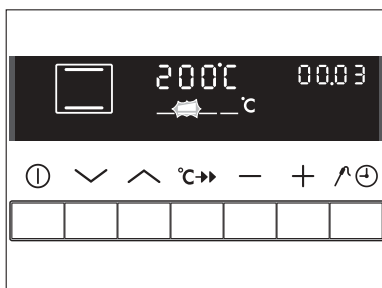
Indicates warming up

When the oven function has been **switched on** the bars that slowly light up one after the other indicate how far the oven has heated up.



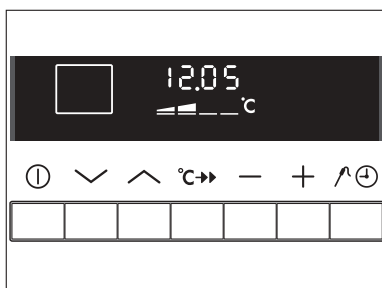
Speedcook indicator

When the **Speedcook function** has been switched on, the bars that flash one after the other indicate that fast heating is working.



Residual heat indicator

When the oven function has been **switched off**, the bars that are still lit indicate the remaining residual heat in the oven.



Speedcook

After an oven function is selected, with the use of the additional function Speedcook the empty oven can be pre-heated in a relatively short time.



Important: Do not put the food to be cooked into the oven, **until Speedcook is completed** and the oven is operating using the desired function.

1. Set the desired oven function (e. g. Conventional Cooking). If necessary, change the suggested temperature.
2. Press the Speedcook button.

The bars flashing one after another show that Speedcook is operating. When the temperature set is reached, the bars of the heat indicator light up. An audible signal sounds.

The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.



The Speedcook function can be switched on with the oven functions Ventitherm® Precision Fan Cooking , MasterClass Fan Baking , Conventional Cooking and Rotitherm Roasting

Oven Functions

The oven has the following functions:

Oven function		Use	Heating element/ fan
	Oven Light	With this function you can light up the oven interior, e.g. for cleaning.	---
	Full Width Dual Grill	For grilling flat food items in large quantities and for toasting .	Grill, top heat
	Single Economy Grill	For grilling flat food items arranged in the middle of the grill and for toasting .	Grill
	Ventitherm® Precision Fan Cooking	For baking on up to three oven levels at the same time. Set the oven temperatures 20-40 °C lower than when using Conventional.	Top heat, bottom heat, rear wall heating element, fan

Oven function		Use	Heating element/ fan
	MasterClass Fan Baking	For baking on one oven level dishes that require more intensive browning and a crispy base . Set the oven temperatures 20-40 °C lower than when using Conventional.	Bottom heat, rear wall heating element, fan
	Conventional Cooking	For baking and roasting on one oven level .	Top heat, bottom heat
	Rotitherm Roasting	For roasting larger joints of meat or poultry on one oven shelf. The function is also suitable for browning and gratinating .	Grill, top heat, fan
	Pizza Setting	For baking on up to two oven levels . Set the oven temperatures 20-40 °C lower than when using Conventional.	Top heat, bottom-heat, fan
	Fan Controlled Defrosting	For defrosting e. g. gateaux and flans, butter, bread, fruit or other frozen foods .	Fan
	Keep warm	To keep dishes warm.	Top heat, bottom heat
	Pyroluxe® Cleaning	For automatic pyrolytic cleaning of the oven. It burns off residues in the oven, which can then be removed with a cloth when the oven has cooled down. The oven is heated to approx. 500 °C.	Top heat, bottomheat, fan

Inserting the shelf and roasting pan

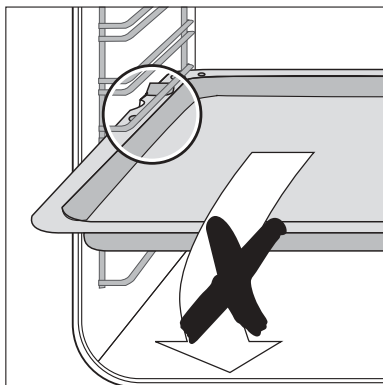


Anti-tip device

All insertable components have a small curved indentation on their left and right edges. This indentation serves as an anti-tip device and must always point towards the back of the oven.

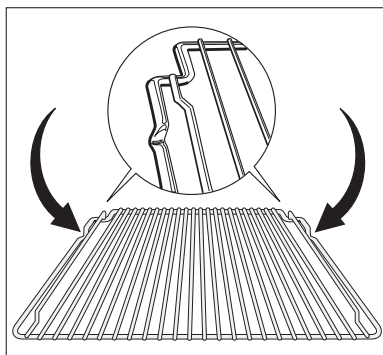
Inserting roasting pan:

The anti-tip device must point towards the back of the oven.



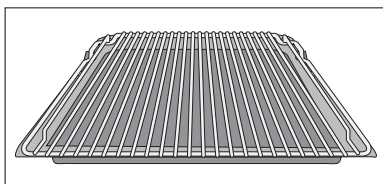
Inserting the shelf:

Insert the shelf so that the two guide bars point upwards. The anti-tip device must point downwards and be at the back of the oven interior.



Inserting the shelf and the roasting pan:

When using the shelf and the roasting pan together, insert the shelf's anti-tip device exactly into the indentations in the tray.



Attaching/Removing the Grill Pan Handle

The handle is particularly useful for removing the grill pan and tray more easily from the hot oven.

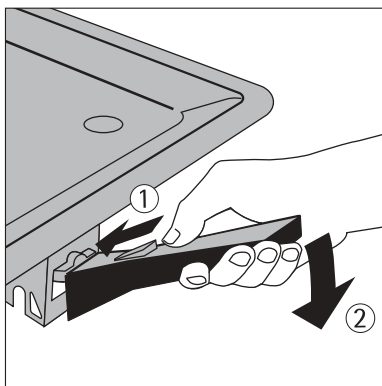
Attaching the handle

Insert **the handle** at an angle from above into the recess in the side of the grill pan (1) lift it gently and then lower it (2) until you hear it click into place.



Warning: Risk of burning!

Important: Check that the handle is securely attached!

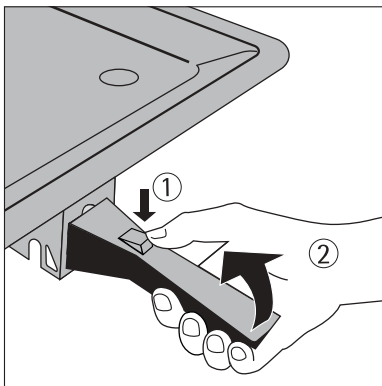


Removing the handle

Press the release button on the top of the handle (1) and lift up the handle (2) to remove it.










Important: Never leave the handle in the heated oven! Overheating can cause the handle to deform or break, and may cause an injury.



Meat probe

For switching off the oven when the temperature at the centre of a roast reaches a set temperature.


The meat probe can be used when using Ventitherm® Precision Fan Cooking , MasterClass Fan Baking , Conventional Cooking , Rotitherm Roasting , Pizza Setting , Full Width Dual Grill  and Single Economy Grill .

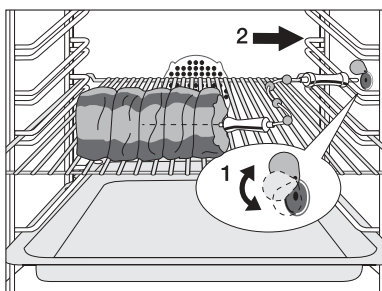
There are two temperatures to be set:

- The oven temperature: see Roasting Table
- The core temperature: See Meat probe Table

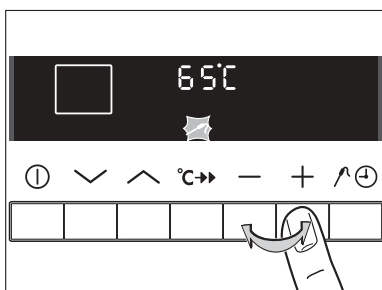


Important: Only the meat probe supplied may be used. If replacing, please use only original replacement parts.



1. Switch on the oven with the On/Off  button.
2. Push the tip of the meat probe right into the meat so that the tip is in the centre of the meat.
3. Insert the meat probe plug into the socket on the oven side wall as far as it will go.

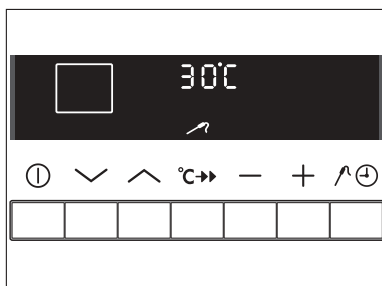


4. Using the $+$ or $-$ button set the desired core temperature.



The display changes to the current core temperature

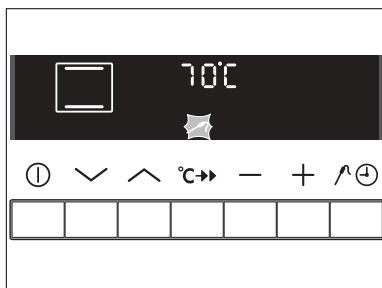
If the current core temperature has already been displayed, before the desired core temperature is set, then press the Select  button repeatedly, until the function Meat probe  flashes and then carry out the setting.



i The core temperature is displayed from 30°C.

5. Select the desired oven function and temperature.

As soon as the core temperature set is reached, an audible signal sounds and the oven switches itself off automatically.



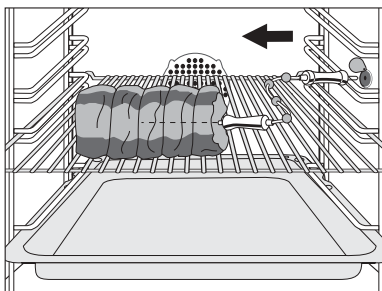
6. To switch off the signal, press any button.





Warning: The meat probe is hot. There is a risk of being burned when removing the plug and the tip of the meat probe.

7. Remove the meat probe's plug from the socket and take the meat out of the oven.

8. Switch off appliance.



Checking or changing the core temperature

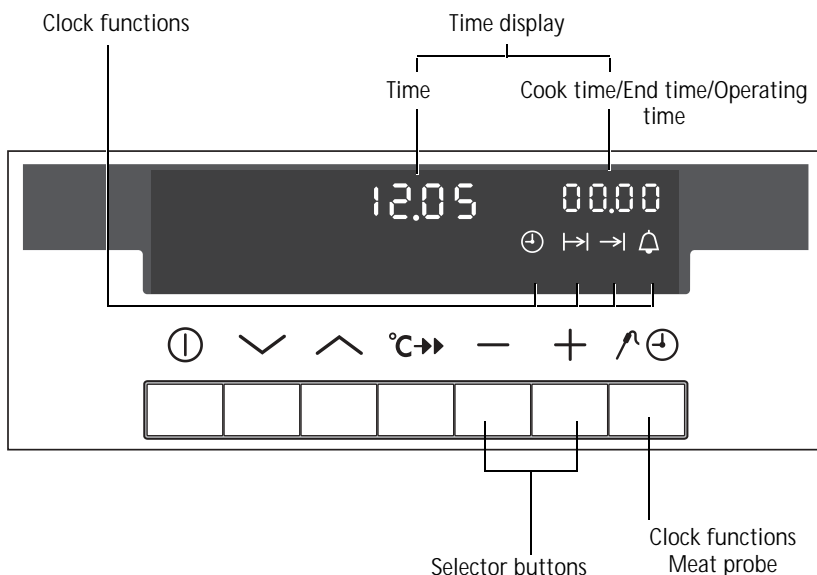
– Press the Select  button repeatedly until the function Meat probe  flashes and the core temperature set appears in the display.

– If necessary, change the temperature using **+** or **–**.

Checking or changing the oven temperature

– If necessary, change the temperature using **+** or **–**.

Clock Functions



Countdown

To set a countdown. A signal sounds after the time has elapsed. This function does not affect the operation of the oven.

Cook time

To set how long the oven is to be in use.

End time

To set when the oven is to switch off again.

Time

To set, change or check the time
(See also section "Before Using for the First Time").



How to use the clock functions

- After a clock function has been selected, the corresponding function flashes for about 5 seconds. During this period, the desired times can be set or modified using the **+** or **−** button.
- When the desired time has been set, the function continues to flash for approx. 5 seconds. After that the function is then lit. The set time begins to run.





Checking the time set or remaining



Press the Select **^⌚** button repeatedly, until the appropriate clock function flashes and the time set or remaining is displayed.

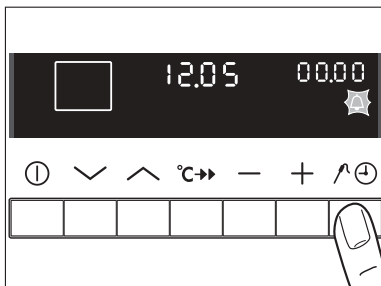


Using residual heat with the Cook time and End time clock functions.

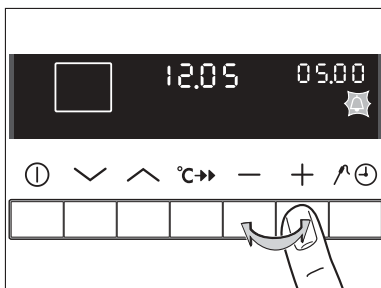
When the Cook time  and End time  clock functions are used, the oven switches the heating elements off, when 90% of the time set or calculated has elapsed. The residual heat present is used to continue the cooking process until the time set has elapsed (3 to 20 mins.).

Countdown

1. Press the Select  button repeatedly until Countdown  flashes.



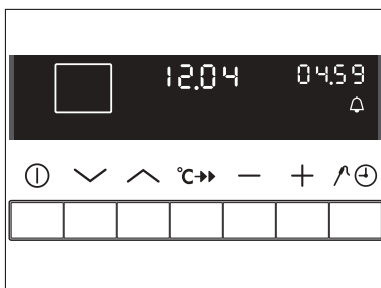
2. Set the desired Countdown using the $+$ or $-$ button (max. 99.00 minutes).




After about 5 seconds the display shows the time remaining.

Countdown  lights up.

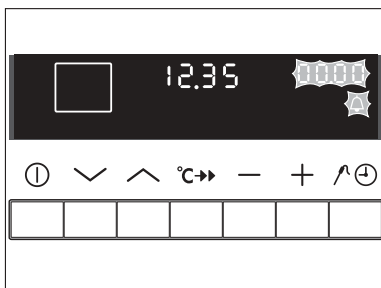
When 90% of the time set has elapsed, an audible signal sounds.





When the time has elapsed, an audible signal sounds for 1 minute. "00.00" and Countdown  flash.

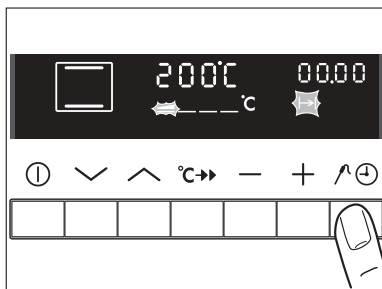
To stop the flashing and the audible signal:

Press any button.

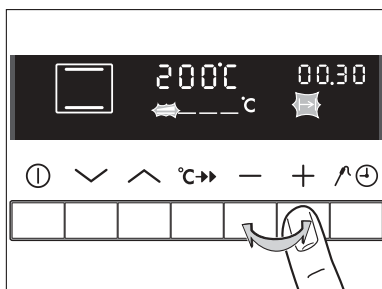


Cook time

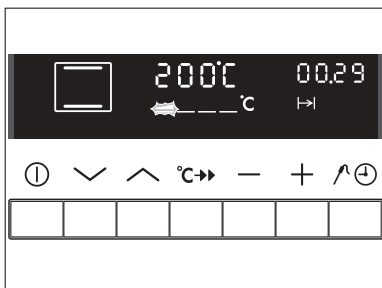
1. Select the oven function and temperature.
2. Press the Select  button repeatedly until Cook time  flashes.




3. Set the desired cooking time using the **+** or **-** button (max. 09.59 hours).



Cook time  lights up.



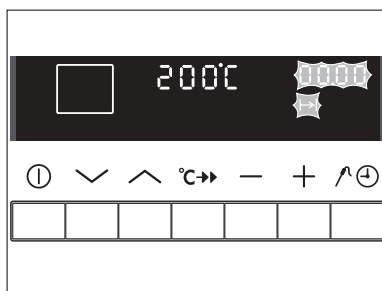
When the time has elapsed, "00.00" and Cook time  flash.

An audible signal sounds for 2 minutes.



The oven switches itself off.

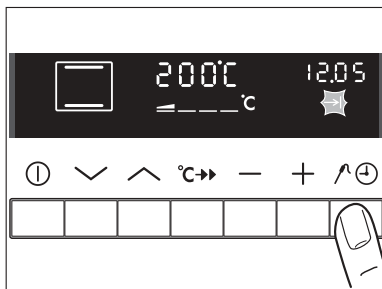
To stop the flashing and the audible signal:

Press any button.

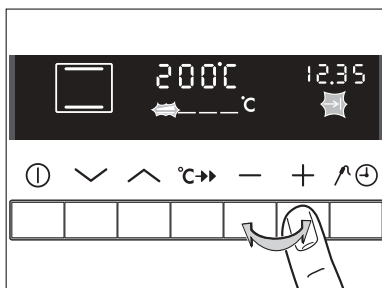



End time

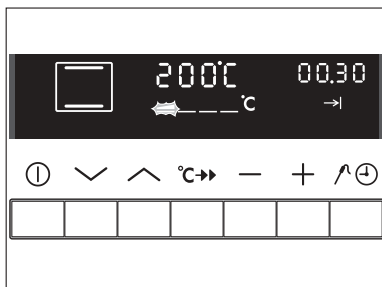
1. Select the oven function and temperature.
2. Press the Select  button repeatedly until End time  flashes.




3. Using the $+$ or $-$ button set the desired switch-off time.



End time  lights up and the cook time calculated is displayed.



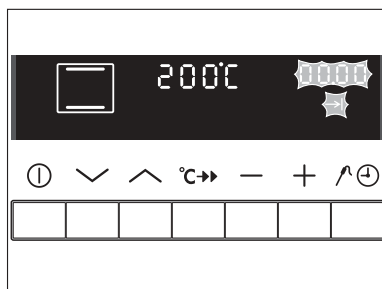
When the time has elapsed, "00:00" and End time  flash.

An audible signal sounds for 2 minutes.

The oven switches itself off.



To stop the flashing and the audible signal:


Press any button.

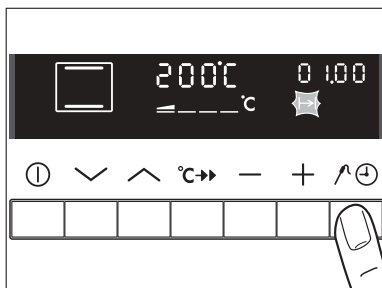



Cook time and End time combined

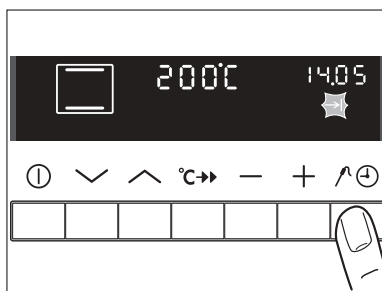




Cook time  and End time  can be used at the same time, if the oven is to be automatically switched on and off at a **later time**.

1. Select the oven function and temperature.
2. Using the Cook time  function, set the time that the dish needs to cook, for example: 1 hour.



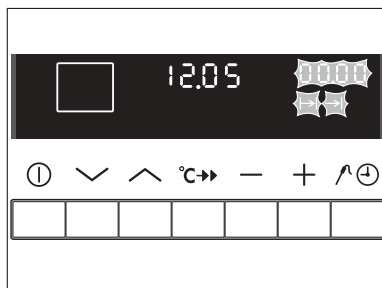
3. Using the End time  function, set the time at which the dish should be ready, for example: 14:05.



Cook time  and End time  light up.

The oven switches on automatically at the time calculated, for example: at 13:05.

When the Cook time set has elapsed, an audible signal sounds for 2 minutes and the oven switches itself off, for example: at 14:05.






Other functions

Switching off the display



You can save energy by switching off the clock display.

Switching off the clock display

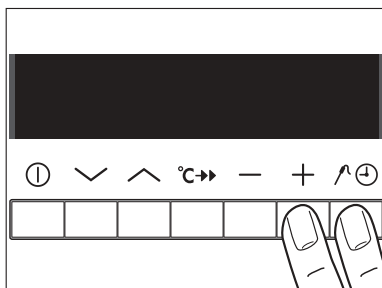
1. If required, switch off the appliance using the On/Off  button.
2. Press the Select  and the  button at the same time until the display goes out.






As soon as the oven is switched on again, the display comes on automatically.

When the appliance is switched off again, the clock display goes out again.

To have the clock display on permanently again, you must set the clock again.






Switching on the clock display

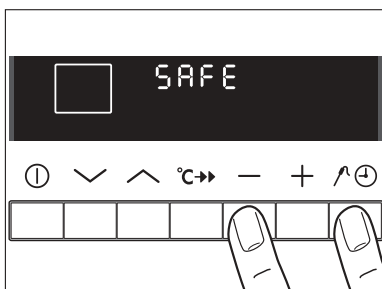
1. If required, **switch off** the appliance using the On/Off  button.
2. Press the Select  and the  button at the same time until the display is visible again.

Child safety device



As soon as the child safety device is set, the appliance can no longer be switched on.

Activating the child safety device

1. If necessary, **switch on** the appliance using the On/Off  button.
No oven function must be selected.
2. Press and hold the Select  and  buttons at the same time, until "SAFE" appears in the display.
The child safety device is now set.



Cancelling the child safety device



1. If necessary, switch on the appliance using the On/Off  button.
2. Press and hold the Select  and — buttons at the same time, until “SAFE” disappears from the display.

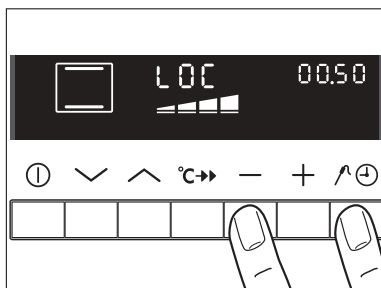
The child safety device is now cancelled and the appliance is again ready for use.

Button lock


To ensure that oven functions set are not accidentally altered.

Activating the button lock

1. If necessary, **switch on** the appliance using the On/Off .
2. Select the oven function.
3. Press and hold the Select  and — buttons at the same time, until “LOC” appears in the display.
The button lock is now engaged.



Cancelling the button lock

Press and hold the Select  and — buttons at the same time, until “LOC” disappears from the display.

The button lock is automatically lifted when the oven function is switched off.

Oven safety cut-out



If not switched off after a certain time, or if the temperature is not modified, the oven switches off automatically.
The last temperature set flashes in the temperature display.

The oven switches off when the oven temperature is:

30 - 120 °C	after	12.5 hours
120 - 200 °C	after	8.5 hours
200 - 250 °C	after	5.5 hours
250 - Max °C	after	1.5 hours



Switching on after a safety cut-out

Switch the oven off completely.



It can then be switched on again.

Usage, Tables and Tips



Baking

Oven function: Ventitherm[®] Precision Fan Cooking  or Conventional Cooking 

Baking tins

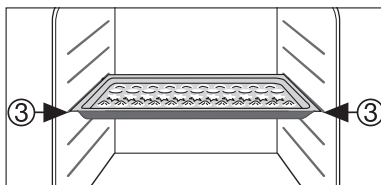
- For Conventional Cooking  dark metal and non-stick tins are suitable.
- For Ventitherm[®] Precision Fan Cooking  bright metal tins are also suitable.

Oven levels

- Baking with Conventional Cooking  is possible on one oven level.
- Using Ventitherm[®] Precision Fan Cooking  you can bake on up to 3 baking trays at the same time:

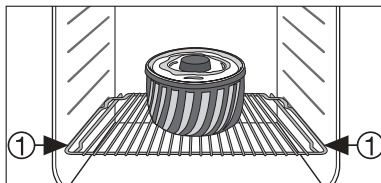
1 baking tray:

e.g. oven level 3



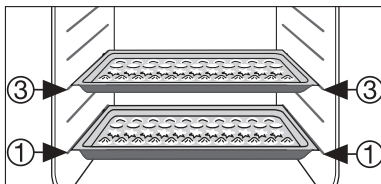
1 cake tin:

e.g. oven level 1



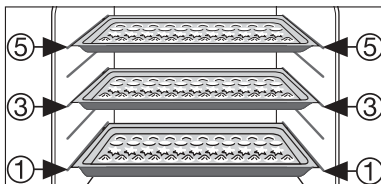
2 baking trays:

e. g. oven levels 1 and 3





3 baking trays:

oven levels 1, 3 and 5



General Instructions

- Insert the tray with the bevel at the front.
- With Conventional Cooking  or Ventitherm® Precision Fan Cooking  you can also bake with two tins next to one another on the oven shelf at the same time. This does not significantly increase baking time.



When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

How to use the Baking Tables

The tables give the required temperature settings, baking times and oven shelf levels for a selection of typical dishes.

- Temperatures and baking times are for guidance only, as these will depend on the consistency of pastry or mixture, the number and the type of baking tin.
- We recommend using the lower temperature the first time and then if necessary, for example, if a deeper browning is required, or baking time is too long, selecting a higher temperature.
- If you cannot find the settings for a particular recipe, look for the one that is most similar.
- If baking cakes on baking trays or tins on more than one level, baking time can be extended by 10-15 minutes.
- Moist recipes (for g. pizzas, fruit flans, etc.) are baked on one level.
- Cakes and pastries at different heights may brown at an uneven rate at first. If this occurs, **please do not change the temperature setting**. Different rates of browning even out as baking progresses.
















With longer baking times, you can switch the oven off about 10 minutes before the end of the baking time, in order to utilise the residual heat.

Unless otherwise stated, the values given in the tables assume that cooking is started with the oven cold.



Baking Tables

Cakes, Biscuits, Bread, Pies		Oven functions	Shelf- positio n	Tempera- ture °C	Time Hr. : Min.
Using cake tins					
Cakes in Pound Cake tins		Pizza Setting	1	150-160	1:00-1:10
Sandcakes/ Cakes in loaf tins		Pizza Setting	1	150-160	1:15-1:30
Madeira cake		Pizza Setting	1	150-160	1:00-1:10
Dundee cake		Pizza Setting	1	130-140	2:30-3:00
		Conventional Cooking	1	140-150	
Large Christmas cake (10")		Pizza Setting	1	130	4:30-5:00
		Conventional Cooking	1	130-140	
Victoria Sandwich		Pizza Setting	2	160	0:25-0:35
		Conventional Cooking	2	180-190	
Pastry cases		Pizza Setting	3	180-190	0:10-0:25
Bakewell tart		Pizza Setting	2	160-170	0:45-0:55
Swiss roll		Conventional Cooking	3	180-200 ¹⁾	0:10-0:15
Flans & quiches		Pizza Setting	2 or 1	170-180	0:30-0:50
		Conventional Cooking	2	180-200	
Using baking sheets					
Short bread		Pizza Setting	3	140-150	0:40-0:50
		Conventional Cooking	3	150-170	
Biscuits		Pizza Setting	3	150-170	0:15-0:25
		Conventional Cooking	3	180-200	
Macaroons		Pizza Setting	3	140-150	0:25-0:35
		Conventional Cooking	3	150-170	

Cakes, Biscuits, Bread, Pies		Oven functions	Shelf- positio n	Tempera- ture °C	Time Hr. : Min.
Apple strudel		Pizza Setting	2	170-180 ¹⁾	0:30-0:50
Choux pastry buns		Conventional Cooking	3	200-210 ¹⁾	0:20-0:35
Buns / cup cakes		Pizza Setting	3	150-160 ¹⁾	0:25-0:35
		Conventional Cooking	3	190-210	
Scones		Pizza Setting	3	200	0:10-0:15
		Conventional Cooking	3	220-240	
Meringues		Conventional Cooking	3	100-120	3:30-4:30
Sausage rolls		Pizza Setting	3	170-180 ¹⁾	0:20-0:35
		Conventional Cooking	3	210-220	
Pizza		Pizza Setting	4	180-200	0:30-0:50
		Conventional Cooking	4	200-200	
Bread					
Wholemeal bread		Conventional Cooking	1	220-240	0:40-0:45
White bread		Conventional Cooking	1	210-230	0:40-0:45

1) Pre-heat oven

Baking on more than one oven level


Type of baking	Pizza Setting 	Ventitherm ® Precision Fan Cooking 		Time Hours: Mins.
	Shelf positions from bot- tom		Tempe-ra- ture in °C	
	2 levels	3 levels		
Cakes/pastries/biscuits on baking trays				
Cream puffs/Eclairs	1 / 4	---	160-180 ¹⁾	0:35-0:60
Dry streusel cake	1 / 3	---	140-160	0:30-0:60
Biscuits				
Short pastry biscuits	1 / 3	1 / 3 / 5	150-160	0:15-0:35
Viennese whirls	1 / 3	1 / 3 / 5	140-150	0:20-0:60
Biscuits made with sponge mixture	1 / 3	---	160-170	0:25-0:40
Pastries made with egg white, meringues	1 / 3	---	80-100	2:10-2:50
Macaroons	1 / 3	---	100-120	0:40-1:20
Biscuits made with yeast dough	1 / 3	---	160-170	0:30-0:60
Puff pastries	1 / 3	---	170-180 ¹⁾	0:30-0:50
Rolls	1 / 4	---	180-190 ¹⁾	0:30-0:55
Small cakes (20per tray)	1 / 4	---	140-160 ¹⁾	0:25-0:35

1) Pre-heat the oven!

Tips on Baking

Baking results	Possible cause	Remedy
The cake is not browned enough at the bottom	Wrong oven level	Place cake on a lower shelf
The cake sinks (becomes soggy, lumpy, streaky)	Oven temperature too high	Use a slightly lower temperature setting
	Baking time too short	Increase baking time Baking times cannot be reduced by setting higher temperatures
	Too much liquid in the dough/mixture	Use less liquid Pay attention to mixing times, especially if using mixing machines
Cake is too dry	Oven temperature too low	Increase oven temperature
	Baking time too long	Shorten baking time
Cake browns unevenly	Oven temperature too high and baking time too short	Set a lower temperature and increase baking time
	Dough/mixture is unevenly distributed	Spread the dough/mixture evenly on the baking tray
Cake is not cooked within the baking time set	Temperature too low	Use a slightly higher temperature setting

Table: Desserts

Desserts	Ventitherm ® Precision Fan Cooking 		Time
	Shelf position	Temperature °C	Hr. : Min.
Apple pie	2	180-190	0:45-0:50
Rice pudding	2	130-140	2:00-2:30
Fruit crumble	2	160	0:50-1:10
Pineapple upside down cake	2	160	0:35-0:45
Pavlova	2	130	1:00-1:10
Baked custard	2	150-160	0:45-1:00
Baked apples	2	160-170	0:40-1:00
Bread and butter pudding	2	170-180	0:40-0:55
Apple charlotte	2	180-190	0:40-0:55
Soufflé - sweet/savoury	2	170-190 ¹⁾	0:30-0:45








1) Pre-heat oven

MasterClass Fan Baking table

Type of baking	Shelf position	Temperature °C	Time Hr: Mins.
Pizza (thin crust)	1	180 - 200 ¹⁾	20 - 30
Pizza (with a lot of topping)	1	180 - 200	20 - 30
Tarts	1	180 - 200	45 - 60
Spinach flan	1	160 - 180	45 - 60
Quiche Lorraine	1	170 - 190	40 - 50
Quark flan, round	1	140 - 160	60 - 90
Quark flan on the tray	1	140 - 160	50 - 60
Apple cake, covered	1	150 - 170	50 - 70
Vegetable pie	1	160 - 180	50 - 60
Unleavened bread	1	250 - 270 ¹⁾	10 - 20
Puff pastry flan	1	160 - 180 ¹⁾	40 - 50
Flammekuchen (Pizza-like dish from Alsace)	1	250 - 270 ¹⁾	12 - 20
Piroggen (Russian version of calzone)	1	180 - 200 ¹⁾	15 - 25





1) Pre-heat the oven

Table for Bakes and Gratins

Dish		Oven function	Shelf position	Temperature °C	Time Hr: Mins.
Pasta bake		Conventional Cooking	1	180-200	0:45-1:00
Lasagne		Conventional Cooking	1	180-200	0:25-0:40
Vegetables au gratin ¹⁾		Rotitherm Roasting	1	160-170	0:15-0:30
Baguettes topped with melted cheese ¹⁾		Rotitherm Roasting	1	160-170	0:15-0:30
Sweet bakes		Conventional Cooking	1	180-200	0:40-0:60
Fish bakes		Conventional Cooking	1	180-200	0:30-1:00
Stuffed vegetables		Rotitherm Roasting	1	160-170	0:30-1:00




1) Pre-heat the oven

Frozen Ready Meals Table

Food to be cooked		Oven function	Shelf position	Temperature °C	Time
Frozen pizza		Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Chips ¹⁾ (300-600 g)		Rotitherm Roasting	3	200-220	15-25 mins.
Baguettes		Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions
Fruit flans		Conventional Cooking	3	as per manufacturer's instructions	as per manufacturer's instructions

1) Comments: Turn chips 2 or 3 times during cooking

Roasting

Oven function: Ventitherm® Precision Fan Cooking , Conventional Cooking  or Rotitherm Roasting .

Roasting dishes

- Any heat-resistant ovenware is suitable for roasting. (Please read the manufacturer's instructions.)
- Large roasting joints can be cooked **directly in the tray or on the shelf with the tray placed below**
- For all lean meats, we recommend **roasting these in a roasting tray with a lid**. This makes the meat more succulent.
- All types of meat, that can be browned or have crackling, can be roasted in the **roasting tin without the lid**.












Tips on using the roasting chart

The figures in the following table are for guidance only.













- We recommend cooking meat and fish **over 1 kg in weight** in the oven.
- To prevent escaping meat juices or fat from burning on to the pan, we recommend placing some water in the roasting pan.
- Turn the meat as required (after about 1/2 - 2/3 of cooking time).
- Baste large roasting joints and poultry several times during the cooking time. This will give better roasting results.
- Switch off the oven approx. 10 minutes prior to the end of the cooking time in order to use the residual heat.





Table: Meat, roasting, casseroles

Meat		Oven functions	Shelf position	Temperature °C	Time Hr. : Min.
Pork					
Shoulder; leg; rolled; boned spare rib; loin of pork		Rotitherm Roasting	2	170-180	0:30-0:35 per 450 g/1 lb plus 30-35 mins
Beef					
Inexpensive cuts		Rotitherm Roasting	2	160-170	0:35-0:40 per 450 g/1 lb plus 15-20 mins
Prime cuts					
-rare		Rotitherm Roasting	3 or 2	150-160 ¹⁾	0:15-0:20 per 450 g/1 lb plus 15-20 mins
-medium		Rotitherm Roasting	3 or 2	150-160	0:20-0:25 per 450 g/1 lb plus 25-25 mins
-well done		Rotitherm Roasting	2	150-160	0:30-0:35 per 450 g/1 lb plus 25-30 mins
Yorkshire pudding					
- small		Ventitherm® Precision Fan Cooking	3	200 ¹⁾	0:10-0:15
- large		Ventitherm® Precision Fan Cooking	2	180 -190 ¹⁾	0:30-0:40
Lamb		Rotitherm Roasting	2	150-160	0:30-0:35 per 450 g/1 lb plus 30-35 mins
Veal		Rotitherm Roasting	2	170-180	0:30-0:35 per 450 g/1 lb plus 30-35 mins

1) Pre-heat oven

Table: Roasting, casseroles, au gratin

Poultry, Game, Fish, Vegetables	Quantity approx.	Oven function		Shelf position	Temperature °C	Time Hr. : Min.
Casseroles, miscellaneous						
Casseroles	1 kg/2 lbs		Ventitherm® Precision Fan Cooking	2	150	2:30-3:00
	1 kg/2 lbs		Conventional Cooking	2	160-170	
Lancashire Hot Pot	1 kg/2 lbs		Conventional Cooking	2	180-190	2:15-2:30
Moussaka	1 kg/2 lbs		Ventitherm® Precision Fan Cooking	2	170-180	0:40-0:50
Meat Loaf	675 g/1.5 lbs		Rotitherm Roasting	2	160-170	1:00-1:10
Poultry / Game						
Chicken	1 kg/2 lbs		Rotitherm Roasting	2	190-210	0:50-1:10
Chicken	1.5 kg/3 lbs		Rotitherm Roasting	1	190-210	1:15-1:30
Duck	1.5-2 kg/ 3.5-4 lbs		Rotitherm Roasting	1	180-200	1:15-1:45
Goose	3.5-5 kg/ 8-10 lbs		Rotitherm Roasting	1	160-180	2:30-3:30
Turkey	2.5-3.5 kg/ 5-7 lbs		Rotitherm Roasting	1	160-180	1:45-2:30
Turkey	4-6 kg/ 8-13 lbs		Rotitherm Roasting	1	140-160	2:30-4:00
Pheasant, Wild Duck, Rabbit	1 kg/2 lbs		Conventional Cooking	3 or 2	210-220	0:30-1:00
Partridge/Pigeon	per 300-500g		Rotitherm Roasting	3 or 2	200-220	0:30-0:50

Poultry, Game, Fish, Vegetables	Quantity approx.	Oven function	Shelf position	Tempera- ture °C	Time Hr. : Min.	
Fisch (baked, steamed)						
Whole fish	1-1.5 kg/ 2-3 lbs		Conven- tional Cooking	2	210-220	0:45-1:15
Fish pies, bakes	750 g-1 kg/ 1.5-2 lbs		Rotitherm Roasting	3 or 2	180-200	0:30-1:00
Vegetables						
Stuffed pepper/ aubergines	---		Ventitherm ® Precision Fan Cookin g	2	180-190	0:30-1:00
Au gratin dishes	---		Rotitherm Roasting	3	180-190	0:15-0:45

Meat Probe Table

Food to be cooked	Meat core temperature
Beef	
Rib steak or filet steak, rare	45 - 50 °C
medium	60 - 65 °C
well done	75 - 80 °C
Pork	
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C
Veal	
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C
Mutton / Lamb	
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	75 - 80 °C
Game	
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Haunch of venison	70 - 75 °C

Grill sizes

Oven function: Single Economy Grill  or Full Width Dual Grill 
with maximum temperature setting



Important: Always grill with the oven door closed.





- The empty oven should **always be pre-heated with the grill functions for 5 minutes.**
- When grilling, use the oven shelf and drip pan together.
- The grilling times are for guidance only.
- Grilling is particularly suitable for flat pieces of meat or fish.

Grilling table

Food to be grilled	Oven level	Grilling time	
		1st side	2nd side
Burgers	4	8-10 mins.	6-8 mins.
Pork fillet	4	10-12 mins.	6-10 mins.
Sausages	4	8-10 mins.	6-8 mins.
Filet steaks, veal steaks	4	6-7 mins.	5-6 mins.
Filet of beef, roast beef (approx. 1 kg)	3	10-12 mins.	10-12 mins.
Toast ¹⁾	3	2-3 mins.	2-3 mins.
Toast with topping	3	6-8 mins.	---

1) Use the grill pan without the drip tray.

Defrosting

Oven function: Fan Controlled Defrosting   (no temperature setting)

- Unpack the food and place it on a plate on the oven shelf.
- Do not cover with a plate or bowl, as these can substantially lengthen the defrosting time.
- For defrosting, place the shelf on the **1st oven level from the bottom**.

Defrosting table

Food	Defrosting time Min.	Further defrosting time (mins.)	Comments
Chicken, 1000 g	100-140	20-30	Place the chicken on an upturned saucer placed on a large plate. Halfway through the time, turn it over
Meat, 1000 g	100-140	20-30	Halfway through the time, turn it over
Meat, 500 g	90-120	20-30	Halfway through the time, turn it over
Trout, 150g	25-35	10-15	---
Strawberries, 300g	30-40	10-20	---
Butter, 250g	30-40	10-15	---
Cream, 2 x 200g	80-100	10-15	Cream that is still slightly frozen in part can still be whipped
Flan/gateau, 1400g	60	60	---

Making preserves

Oven function: Pizza Setting

- For preserving, use only commercially available preserve jars of the same size.
- **Jars with twist-off or bayonet type lids and metal tins are not suitable.**
- When making preserves, use the **first shelf position from the bottom.**
- Use the shelf for making preserves. There is enough room on this for up to six 1-litre preserving jars.
- The jars should all be filled to the same level and clamped shut.
- Place the jars on the shelf in such a way that they are not touching each other.
- Pour approx. 1/2 litre of water into the shelf, so that there is sufficient moisture in the oven.
- As soon as the liquid in the first jars starts to simmer (after approx. 35-60 minutes for 1 litre jars), switch off the oven or adjust the temperature to 100°C (see table).

Preserves table

The times and temperatures for making preserves are for guidance only

Preserve	Temperature in °C	Cooking time until simmering in mins.	Continue to cook at 100°C in mins.
Soft fruit			
Strawberries, blueberries, raspberries, ripe gooseberries	150-160	35-45	---
Unripe gooseberries	150-160	35-45	10-15
Stone fruit			
Pears, quinces, plums	150-160	35-45	10-15
Vegetables			
Carrots ¹⁾	150-160	50-60	5-10
Mushrooms ¹⁾	150-160	40-60	10-15
Cucumbers	150-160	50-60	---
Mixed pickles	150-160	50-60	15
Kohlrabi, peas, asparagus	150-160	50-60	15-20
Beans	150-160	50-60	---

1) Leave standing in oven when switched off

Cleaning and care



Warning: For cleaning, the appliance must be switched off and cooled down.

Warning: For safety reasons, **do not** clean the appliance with steam jet or high-pressure cleaning equipment.

Important: Do not use any abrasive cleaners, sharp scrapers or abrasive items.

Outside of the appliance

- Wipe the front of the appliance with a soft cloth and a solution of washing-up liquid and warm water.
- With metal fronts use the cleaners that are commercially available.

Oven interior



Warning: make sure the oven is switched off and has cooled down before cleaning.



Clean the appliance after each use. In this way, dirt is easier to clean off and is not allowed to burn on. Residues that are not removed may cause changes to the surface colour when Pyroluxe® Cleaning is used.

1. For cleaning, turn the oven light on.
2. After every use, wipe the oven with a solution of washing-up liquid and allow to dry.



In the event of stubborn dirt, clean using Pyroluxe® Cleaning.



Important! If you use an oven spray, please follow the manufacturer's instructions exactly.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Pyrolytic cleaning



Warning: The oven gets very hot during this process. Keep small children away.



Important Before carrying out the pyrolytic cleaning process, all removable parts, with the exception of the side rails, must be removed from the oven.



If you use the **oven shelf runners** that are available as special accessories, these must be **removed before pyrolytic cleaning**.

If the oven shelf runners are still in place, 'C1' appears in the time display.

The pyroluxe process then cannot be started due to a safety cut-out that protects the oven shelf runners.

Pyroluxe

1. First remove the worst of the residue manually.

2. Select oven function Pyroluxe® Cleaning

– P1 appears in the temperature display.

– "3:15" appears in the time display,

– Cook time flashes for approx. 5 seconds.

Pyrolytic cleaning then starts.



The Oven Light does not work.

When the temperature set is reached, the door is locked.

The symbol is activated and the bars of the heat indicator light up, until the door is unlocked again.

Changing the length of the Pyroluxe

1. Proceed as described in the section Pyroluxe

2. As long as Cook time is flashing select the desired length of the pyroluxe using or

"2:15" or "3:15".

Cook time flashes for approx. 5 seconds.

Pyrolytic cleaning then starts.




If Cook time is no longer flashing, press the selection button

Select again and then perform the setting procedure.

3. When the pyroluxe is completed, press any button to end.

Changing the Pyroluxe switch off time

The Pyroluxe switch off time can be changed using the clock function End time  (within 2 minutes of setting the Pyroluxe).

When are the different pyroluxes set:

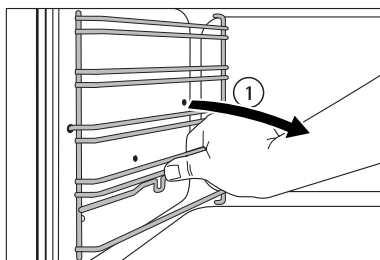
- 2:15 = Pyroluxe Quick: for a light degree of soiling
- 3:15 = Pyroluxe Intensive: for a high degree of soiling.

Side rails

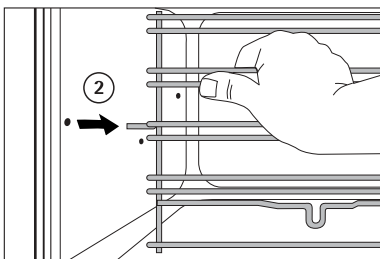
To clean the sides of the oven, the left and right side rails can be removed from the oven.

Taking out the side rails

1. Loosen the screw.
2. Pull the rails away from the wall at the back of the oven and swing them forwards (1).



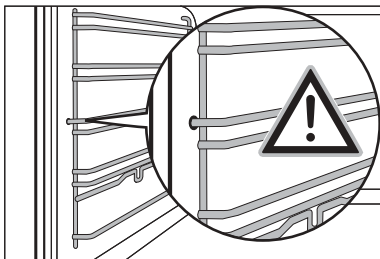
3. Unhook the rails (2).



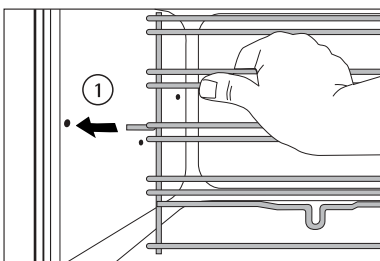
Replacing the side rails



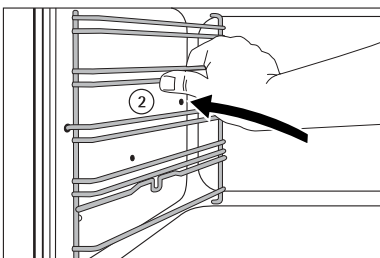
When inserting the rails, make sure that the rounded ends of the guide bars are pointing to the front.



1. To install the rails, first insert the rails into the holes at the front (1).



2. Swing the rails towards the back and insert into the holes (2).
3. Re-tighten the screw.



Oven Lighting



Warning: There is a danger of electric shock! Prior to changing the oven light bulb:

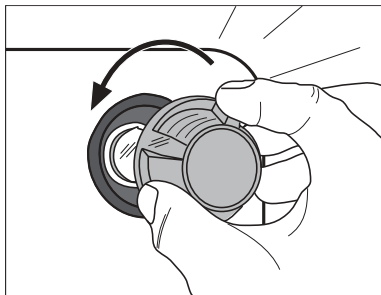
- Switch off the oven!
- Disconnect from the electricity supply.



Place a cloth on the oven floor to protect the oven light and glass cover.

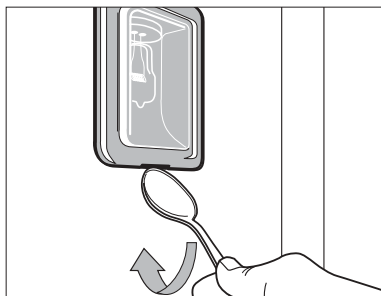
Replacing the oven light bulb/ cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.



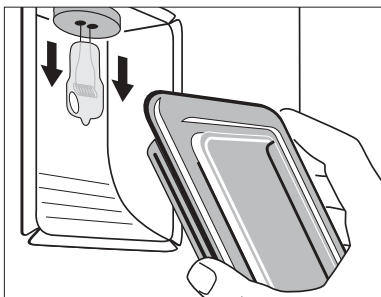
Changing side oven light/Cleaning glass cover

1. Remove the left shelf support rail.
2. Remove the glass cover with the aid of a narrow, blunt implement (e. g., teaspoon) and clean it.
3. If necessary:
replace halogen oven light bulb with a 20 watt, 12 V, 300 °C heat-resistant, halogen oven light bulb.



Always use a cloth to take hold of a halogen light to avoid burning on fatty deposits.

4. Refit the glass cover.
5. Insert the shelf support rail.

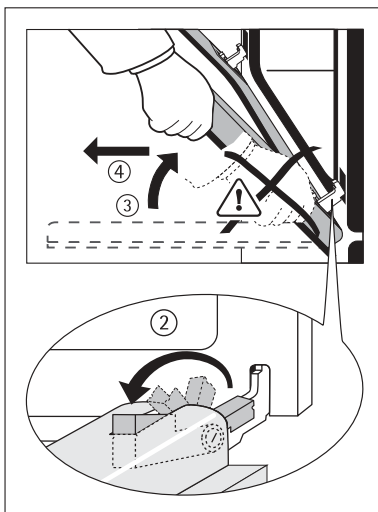


Oven Door

The oven door of your appliance may be removed for cleaning.

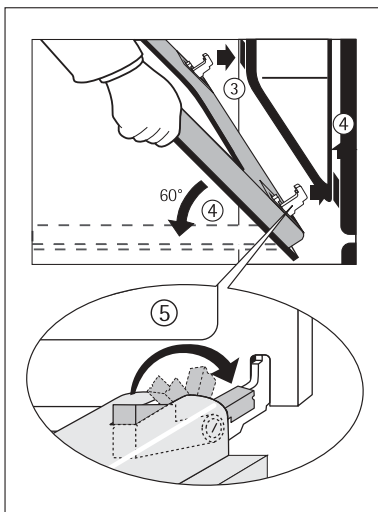
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **brass-coloured clamping lever** on **both** door hinges.
3. Grip the oven door with both hands on the sides and close it to about 3/4 **going past the point of resistance**.
4. Pull the door away from the oven (**Caution: heavy!**).
5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.



Hanging the oven door

1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60°.
3. Slide the door hinges **simultaneously** as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.



Oven Door Glass

The oven door is fitted with four glass panels mounted one behind the other. The inner panels can be removed for cleaning.



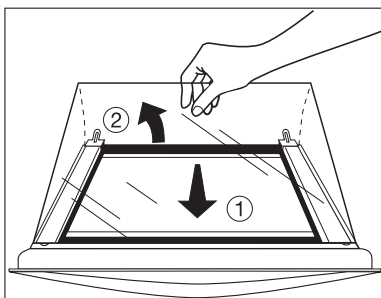
Caution: The following steps are to be performed only when the oven door has been removed. If the glass is removed while the door is attached, the lighter weight may cause it to spring up and cause injury.



Important! Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

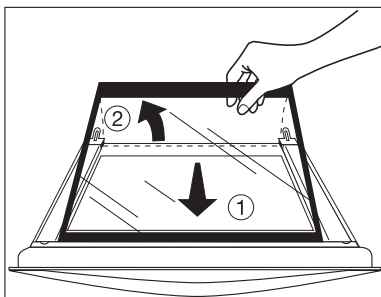
Removing the upper-most glass panel

1. Remove the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the upper panel of glass underneath and push it against the pressure spring and towards the oven door handle until it comes free.
3. Hold the panel gently underneath and slide it out.



Removing the centre glass panels

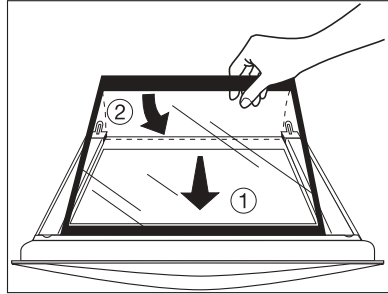
1. Grasp the centre panels of glass by their lower edges one after another and push them towards the oven door handle until they come free.
2. Hold the panels gently underneath and slide them out.



Clean the door glass

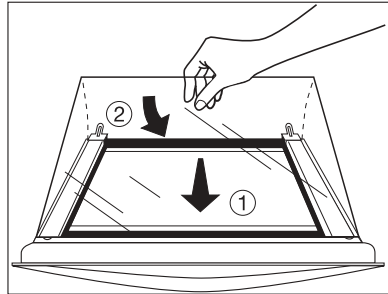
Replacing the centre glass panels

1. Insert the centre panels at an angle from above into the section of the door in which the handle is located, one after the other.
2. Lower the centre panels down and push them towards the lower edge of the door as far under the retaining frame as they will go.



Replacing the upper glass panel

1. From above, insert the upper-most panel at an angle into the section of the door in which the handle is located.
2. Lower the panel. Place the glass against the pressure spring at the handle, and in front of the retaining frame at the lower edge of the door. Push it **into the frame**.
The glass plates must be firmly attached.



Re-hang the door

What to do if ...

Problem	Possible cause	Remedy
The oven does not heat up	The oven is not switched on	Switch the oven on
	The clock is not set	Set the current time on the clock
	The required settings have not been set	Check the settings
	The oven's safety cut-out has been tripped	See "Safety fuse"
	The fuse in the house's electrical wiring (fuse box) has been tripped	Check fuse. If the fuses trip repeatedly, please call an authorised electrician
The oven lighting is not operating	The oven bulb is faulty	Change the oven bulb
Pyroluxe is not working ("C1" appears in the clock display)	The oven shelf supports have not been removed	Remove oven shelf support
The oven door is locked	Appliance is not connected to the electricity; door lock is activated	Connect appliance to the electricity and wait at least 15 minutes until the door lock is automatically released
The oven does not heat up. Time ⌚ is lit	Demo mode is on	Keep Select  button pressed for 2 seconds, then within 2 seconds press and hold buttons Select  and  for 2 seconds
F1 appears in the display	Door is not closed properly	Close the door properly and start the pyroluxe again. If displayed again, please contact your local Service Force Centre
F2 appears in the display	The door cannot be opened	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again. If displayed again, please contact your local Service Force Centre

Problem	Possible cause	Remedy
F3 appears in the display	Fault in the electronics	Please contact your local Service Force Centre
F4 appears in the display	Fault in the electronics	Please contact your local Service Force Centre
F5 appears in the display	Temperature exceeded	Please contact your local Service Force Centre
F6 appears in the display	Temperature exceeded	Please contact your local Service Force Centre
F8 appears in the display	Fault in the electronics	Switch off the appliance via the house fuse or the safety switch in the fuse box and switch it on again. If displayed again, please contact your local Service Force Centre

If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.



Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.



If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.




Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Electrical Connection

The oven is designed to be connected to 230-240V~(50Hz) electricity supply.

The oven has an easily accessible terminal block which is marked as follows:

- Letter L - Live terminal
- Letter N - Neutral terminal
-  - Earth terminal



This oven must be earthed!

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

For UK use only

Connection via	Min. size Cable/flex	Cable/flex type	Fuse
Cooker Control Circuit	6 mm ²	PVC/PVC twin and earth	25 A

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current regulations.

The switch must not break the yellow and green earth cable at any point.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer declines any responsibility should these safety measures not be carried out.

Warranty conditions

Great Britain

Standard guarantee conditions

We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800 117511
Sweden	Stockholm	+46 (0) 8 672 5360
UK	Slough	+44 (0) 1753 219899

Service and Spare Parts

If the event of your appliance requiring service, or if you wish to purchase spare parts, please contact Service Force by telephoning:

0870 5 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at

www.serviceforce.co.uk

Before calling out an engineer, please ensure you have read the details under the heading „What to do if...”

When you contact the Service Force Centre you will need to give the following details:

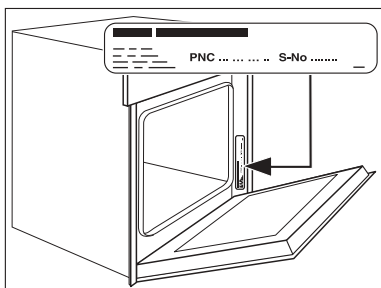
1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

Customer Care

For general enquiries concerning your AEG appliance, or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk**.

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705 350350 (*)



(*) Calls may be recorded for training purposes

 **From the Electrolux Group. The world's No. 1 choice.**

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

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D-90327 Nürnberg

<http://www.aeg.hausgeraete.de>

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